

# Strawberry, mascarpone cream and speculoos powder |

**Recipe for 4 servings**

## **Description**

A refreshing dessert with sliced strawberries, mascarpone cheese whipped cream and cinnamon cookie powder.

## **Note**

Speculoos cookies can be replaced by graham crackers.

## **Ingredients**

### Mascarpone cream

- 200 Ml 35% whipping cream
- 150 Gr Mascarpone cheese
- 50 Gr Sugar
- 1 Unit(s) Egg yolk

### Toppings

- 200 Gr Strawberry
- 4 Head(s) Basil
- 4 Unit(s) Speculoos biscuits

## **Preparation**

- Preparation time **30 mins**

### Setting up

Coarsely powder the speculoos.

Dice the strawberries.

### On the plate

Use a pastry bag to make pretty shapes in your verrines. Finish with diced strawberries, speculoos powder and basil pluche.

**Bon appétit!**